## SPECIFICATION

## PRODUCT

ORGANOLEPTIC
ACIDITY as CITRIC ACID
PRESERVATIVE
INGREDIENTS

GENERAL USES

Blue Candy Floss Flavoured Slush 1+5

Characteristic Sweet Candy
$1.5 \% \mathrm{w} / \mathrm{v}$

900 mg per litre Sodium Benzoate.

Water
Sugar
Glycerine (Vegetable Base)
Citric Acid
Flavourings (Natural/Nature identical)
Blue FCF

Slush Machines or Ice Lolly Moulds.

## HEALTH \& SAFETY DATA SHEET

## PRODUCT

STORAGE
SHELFLIFE

NON HAZARDOUS
Blue Candy Floss Flavoured Slush 1+5

Store in a cool dry place away from sunlight.
Minimum of 24 months from date of manufacture.

Intended for human consumption after dilution 1 part Syrup to 5 parts water. Then Freeze in slush machine or Ice Lolly Moulds.

## ALLERGEN INFORMATION

## Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

|  | Yection 1: Does the product contain any of the following, including any possible source of cross contamination or carry over? |  |
| :--- | :---: | :---: |
| Celery and celery derivatives | If yes give details |  |
| Cereals and cereal derivatives containing gluten ie Barley, Kamut, Oats, Rye, Spelt $\&$ <br> Wheat) and their derivatives ** | $\mathbf{N}$ |  |
| Egg and egg derivatives |  |  |
| Fish, crustaceans and their derivatives | $\mathbf{N}$ |  |
| Lupin and lupin derivatives | $\mathbf{N}$ |  |
| Maize and maize derivatives | $\mathbf{N}$ |  |
| Milk and milk derivatives (including Lactose) | $\mathbf{N}$ |  |
| Molluscs and their derivatives | $\mathbf{N}$ |  |
| Mustard and mustard derivatives | $\mathbf{N}$ |  |
| Nuts and products thereof (including Nut oils) ++ | $\mathbf{N}$ |  |
| Peanuts and peanut derivatives | $\mathbf{N}$ |  |
| Sesame seeds and derivatives (including Sesame oil) | $\mathbf{N}$ |  |
| Soya and soya derivatives (including Soya lecithin) | $\mathbf{N}$ |  |
| Sulphur Dioxide and Sulphites at concentrations of more than $10 \mathrm{mg} / \mathrm{kg}$ or $10 \mathrm{mg} /$ litre <br> expressed as So ${ }^{2}$ | $\mathbf{N}$ |  |

** Wheat based glucose syrups including dextrose, caramel and other products are excluded from the allergen labelling requirements of Directive 2007/68/EC
++ Note the following are not considered Nuts/Seeds: All fully refined Nut or Seed oils (i.e.Degummed, Neutralised, Bleached and Deodourised), Palm and Palm Kernel Oils, Coconut and Coconut oils, Nutmeg.

Section 2: Is this product free from the following

|  | Y/N | If yes give details |
| :--- | :---: | :---: |
| Aspartame | $\mathbf{Y}$ |  |
| Additives (E' Numbers etc) | $\mathbf{N}$ | E330 |
| Benzoates | $\mathbf{N}$ | E211 |
| BHA/BHT | $\mathbf{Y}$ |  |
| Cocoa | $\mathbf{Y}$ |  |
| Coriander | $\mathbf{Y}$ |  |
| Fruit and fruit derivatives | $\mathbf{Y}$ |  |
| Glutamate | $\mathbf{Y}$ |  |
| Legumes and Pulses | $\mathbf{Y}$ |  |
| Monosodium Glutamate (MSG) | $\mathbf{Y}$ |  |
| Meat and meat derivatives | $\mathbf{Y}$ |  |
| Pork and pork derivatives | $\mathbf{Y}$ |  |
| Synthetic Colours including Azo and Coal tar dyes | $\mathbf{N}$ | E133 |

## Section 3: Genetic Modification

|  |  | Details |
| :--- | :---: | :---: |
| Does the product or any of its ingredients contain any maize or soya products? |  |  |
| Does the product or any of its ingredients contain any genetically modified material <br> (whether active or not) <br> Please identify ingredients which contain such materials | N |  |
| Is the product or any of its ingredients not substantially equivalent as a consequence of <br> the use of genetic modification? <br> Please identify any such ingredient | N |  |
| Is the product or any of its ingredients produced from, but not containing any genetically <br> modified material? <br> Please identify those ingredients, which are produced from such materials. | N |  |
| Have genetically modified organisms been used as processing aids or additives used in <br> connection with the production of these ingredients? <br> Please identify any such processing aids or additives | N |  |
| Have genetically modified organisms been used to produce processing aids or additives <br> (GMO not present in aid or additive when in use) which are subsequently used in <br> production of this product or any of its ingredients? <br> Please identify any such processing aids or additives. | N |  |
| Have genetically modified organisms been used as animal feed for any of the ingredients <br> within the product? <br> Please give details. | N |  |

## NUTRITIONAL INFORMATION

|  | Per 100 g as Sold | Source of Data |
| :--- | :---: | :--- |
| Energy kJ | 136 | Calculation |
| Energy kcal | 33 | Calculation |
| Alcohol | 0 g | Calculation |
| Protein | 0 g | Calculation |
| Available Carbohydrates | 7.2 g | Calculation |
| Of Which Sugars | 6.2 g | Calculation |
| Of Which Starch | 0 g | Calculation |
| Total Fat | 0 g | Calculation |
| Of Which Saturates |  | Calculation |
| Of Which Mono-unsaturated |  | Calculation |
| Of Which Poly-unsaturated |  | Calculation |
| Of Which Trans | 0 g | Calculation |
| Fibre | Calculation |  |
| Sodium | 0 mg | Calculation |
| Salt | 0.01 g | Calculation |

[^0]WE ADVISE CUSTOMERS TO SEEK CONFIRMATION BY LABORATORY AS THE ABOVE INFORMATION IS PROVIDED BY CALCULATION ONLY AND MAY NOT BE COMPLETELY ACCURATE.


[^0]:    TO THE BEST OF OUR KNOWLEDGE THE INFORMATION IS CORRECT AT THE TIME OF ISSUE.

